



Tom Barrett
Mayor

Bevan K. Baker, FACHE
Commissioner of Health

Joe'Mar Hooper, MPA
Health Operations Administrator

www.milwaukee.gov/health

Frank P. Zeidler Municipal Building, 841 North Broadway, 3rd Floor, Milwaukee, WI 53202-3653 phone (414) 286-3521 fax (414) 286-5990

Routine Food

Hong Kong Express, Corp
Hong Kong Express
7420 W Good Hope Rd
Milwaukee, WI

5/14/2015

The following list of violations of the Wisconsin Administrative Code as adopted by reference in the Milwaukee Code of Ordinances Chapter 68, and/or other City ordinance(s) must be corrected as soon as possible but not later than the date specified. A re-inspection fee may be assessed if the violation is not corrected by that date. An inspection fee may be charged for any repeat violations.

Fee Amount:
\$107.00

CDC Risk Code Factor Violation(s)

Code Number	Description of Violation	Correct By
Cross Contamination		
3-302.11	Unwashed mushrooms were stored over shrimp in the walk in cooler. Store unwashed vegetables under ready to eat food. All food must be protected from cross-contamination. Repeat	5/14/2015
3-304.11	1. The clean sanitized drainboard was dirty. Keep the sanitize side of the warewashing sink clean at all times. 2. Dirty knives were on the magnetic strip. Reclean knives and only store clean knives on the strip. 3. Employee was asked to move a raw chicken cutting board from an area and then rinsed it in the vegetable prep sink. All equipment must be properly washed and sanitized. 4. The veg prep sink drainboard was soiled and had dirty equipment on it. Keep food contact surfaces clean. Food equipment must be clean and sanitized before used with food. Repeat.	5/14/2015
Improper Hold		
3-501.16	Grilled chicken in the hot holding was 110-132F and fried chicken and eggs rolls were 120-132F. Potentially hazardous food must be held hot at 135 degrees or above. Repeat.	5/14/2015
Other CDC Factors		
7-201.11	Soap and other chemicals were stored over the veg prep sink and on the beverage prep table. Keep chemicals away from and over food areas. All toxic materials must be stored so they will not contaminate food. Repeat.	5/14/2015



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7-202.12	The sanitizer bucket on the prep table was over 200ppm. Chlorine level should be 100ppm. Demonstrate the chlorine level with your test strips. If you do not have test strips, provide them. All toxic materials must be used following the manufacturers directions.	5/14/2015
7-209.11	Toothpaste and a toothbrush were stored over the smoothie station. Employee personal care items must be properly stored.	5/14/2015
Personal Hygiene		
5-205.11	The warewashing hand sink was covered by dirty trays and contained a scoop. The other handsinks contained the blender lid and a scrubbie. Keep all handsinks free of equipment and parts. Repeat. An employee rinsed the sugar scoop in the handsink instead of properly washing it. Do not use handsinks for cleaning utensils, only for handwashing. Handsink was not available for use. Make sure the handsink is always available. Repeat.	5/14/2015
6-301.12	No paper towels at the warewashing handsink. Provide single service toweling for all handsinks.	5/14/2015
CDC Risk Violation(s):	8	

Good Retail Practice Violations(s)

Code Number	Description of Violation	Correct By
3-304.14	Dirty wiping clothes were sitting on most surfaces. Store wiping cloths in a sanitizing solution between use.	5/28/2015
3-305.11	Meat and shrimp were on the walk in cooler and freezer floors. All food must be kept up 6 inches off the floor.	5/28/2015
	4-401.11 Grocery bags were being used for food storage. Only use food grade storage bags.	
	4-101.19 Discontinue storing pots and reusing cardboard box to store smoothie cups. All non-food contact surfaces must be non absorbant and smooth.	
4-501.11	Discard the wicker basket that is broken and the melted container lid. All equipment must be smooth and cleanable.	5/28/2015
4-601.11	Clean the following non-food contact surfaces: 1. Clean the entire rear prep area to include shelves and prep tables and walls. 2. Clean the beverage area to include the cart next to the prep cooler and the blender. 3. Clean the rolling food bins free from food, grease and debris. 4. Clean the entire storage room floor free from dirt and grime, include under all the shelving. 5. Clean inside the hot holding unit in the rear cookline. 6. Clean the entire rear grilling cooking area to include the grill, floors and under the cooking equipment. 7. Clean the floor by the soda CO2 tanks. Repeat code.	5/28/2015



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5-202.11

Remove the plastic from the vegetable sink air gap.
Properly repair plumbing.

5/28/2015

In the rear grill area, the water line to the wok is leaking into a bucket. Repair leak.
Repeat code.

Good Practice Violation(s): 5

Total Violations: 13

Notes:

NOTES:

FDL ok
CFM - see special.

Provide a covered waste container in the ladies bathroom.

On 5/14/2015, I served these orders upon Hong Kong Express, Corp by leaving this report with

Inspector Signature (Inspector ID:84)

Operator Signature